

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1 Claim 1 (original): An acidic emulsified mayonnaise-like
2 food comprising an esterified compound composed of a starch
3 or a hydrolysate thereof and an alkenylsuccinic acid, and a
4 thickening polysaccharide, wherein the content of protein is
5 less than 0.5% by mass.

1 Claim 2 (original): The acidic emulsified mayonnaise-like
2 food according to claim 1, further comprising an edible fat
3 and oil, edible vinegar, salt and seasoning.

1 Claim 3 (currently amended): The acidic emulsified
2 mayonnaise-like food according to claim 1-~~or 2~~, wherein the
3 content of the esterified compound is 0.1 to 5.0% by mass of
4 the total mass of the acidic emulsified mayonnaise-like
5 food.

1 Claim 4 (currently amended): The acidic emulsified
2 mayonnaise-like food according to ~~any one of claims to 3~~
3 claim 1, wherein the content of the thickening
4 polysaccharide is 0.01 to 2.5% by mass of the total mass of
5 the acidic emulsified mayonnaise-like food.

1 Claim 5 (currently amended): The acidic emulsified
2 mayonnaise-like food according to ~~any one of claims to 4~~
3 claim 1, wherein the mass ratio of the esterified compound

4 to the thickening polysaccharide [(mass of the esterified
5 compound):(mass of the thickening polysaccharide)] is from
6 2:1 to 10:1.

1 Claim 6 (currently amended): The acidic emulsified
2 mayonnaise-like food according to ~~any one of claims to 5~~
3 claim 1, wherein the esterified compound is an esterified
4 compound composed of potato starch or a hydrolysate thereof
5 and an alkenylsuccinic acid and has a degree of substitution
6 of ester groups from 0.005 to 0.020.

1 Claim 7 (currently amended): The acidic emulsified
2 mayonnaise-like food according to ~~any one of claims to 5~~
3 claim 1, wherein the esterified compound consists of an
4 esterified compound composed of potato starch or a
5 hydrolysate thereof and an alkenylsuccinic acid, and an
6 esterified compound composed of waxy cornstarch or a
7 hydrolysate thereof and alkenylsuccinic acid, and has a
8 degree of substitution of ester groups from 0.005 to 0.020.

1 Claim 8 (currently amended): The acidic emulsified
2 mayonnaise-like food according to ~~any one of claims to 7~~
3 claim 1, wherein the alkenylsuccinic acid is octenylsuccinic
4 acid.

1 Claim 9 (currently amended): The acidic emulsified
2 mayonnaise-like food according to ~~any one of claims to 8~~
3 claim 1, wherein the thickening polysaccharide is xanthan
4 gum.

1 Claim 10 (original): A method of manufacturing an acidic
2 emulsified mayonnaise-like food, comprising a step of
3 emulsifying an aqueous phase portion containing an
4 esterified compound composed of starch or a hydrolysate
5 thereof and alkenylsuccinic acid, and a thickening
6 polysaccharide, but substantially no protein, with an oily
7 phase portion, wherein said food contains protein less than
8 0.5% by mass.